

bottomless mimosas

daily 10am - 2pm | 2 hours for €18.50 p.p. | bookable only by the table & with a main course per person

specials

variable, solid & liquid | subject to availability | price on request

SALTY

turkish eggs caviar 24

velvety yogurt cream on freshly toasted sourdough bread, three perfectly poached eggs, refined with oriental chili oil, spicy olives & an exquisite caviar side dish (10 g)

eggs-benedict-salmon-croissant 16.5

three fluffy poached eggs and delicate salmon on a buttery croissant, served with homemade hollandaise sauce

pani-puri-fusion 15

crispy rice balls create an international flavor explosion: spicy tuna, fruity mango-tomato smash, savory bacon potato crunch & fresh guacamole. our recommendation for sharing

burrito with vegetable quartet | vgn. 16

spicy wheat tortilla filled with creamy guacamole, aromatic rosemary potatoes, savory beetroot mushrooms & marinated beans with fiery habanero agave (spicy)

burrata-stulle | vgt. 15

creamy burrata on crispy sourdough bread, in an aromatic, red pesto bed, refined with caramelized pear, homemade mild zucchini & basil cream & crisp radishes

grilled sandwich with kimchi | vgt. 16

golden-baked sourdough bread with spicy kimchi between tangy, creamy melted mountain cheese, homemade wasabi mayonnaise & our fruity tomato jam

SWEET

napkin dumplings | vgt. 16.5

on warm condensed milk caramel, with creamy vanilla sauce, in espresso-marinated raisins & refreshing mango-basil sorbet

açaí-mango-bowl | vgn. 14

fruity açai & mango sorbet on homemade granola crunch & creamy chia pudding, topped with freeze-dried raspberries, coconut chips & fine almond butter

FLUID

imperial sour 14

vodka, campari, lemon, eggwhite

french 75 12.5

gin, lemon, prosecco

pornstar martini 15

vodka, lime, passion fruit, vanilla, prosecco (alcohol-free option available)

spicy margarita 13.5

mezcal, lime, spicy agave

breakfast martini 13.5

gin, cointreau, lemon, orange, orange marmalade (alcohol-free option available)

bloody kraut mary 12.5

vodka, tomato, sauerkraut, tabasco

old cuban 13

dark rum, mint, lime, angostura bitters, prosecco (alcohol-free option available)

matcha martini 13.5

tequila, citrus, lavender, matcha (alcohol-free option available)

we believe in the perfect balance.
each dish is accompanied by a drink that harmoniously
complements its aromas, colors & taste.
pay attention to our pairing recommendations -
or our espresso martini.

extras

aperolbutter & croissant 6.5

marmalade (alternating) 3

nutella 3

croissant 3

espresso martini 13.5

guacamole 3.5

boiled egg 3

fried bacon (3 strips) 4

for our little guests up to 14 years old

croissant, nutella & marmalade 8.5

granola, chia pudding & fruit 9

desserts

carrot cake, frosting 5.5

banana cake, fluffily topped 5.5